

Slow Cooker Flan (6 Ramekins)



Ingredients

- 14 oz. can sweetened condensed milk
- 1 1/2 cup 2% or whole milk
- 3 large eggs
- 1 tsp. vanilla extract
- 12 Tbsp. Caramel Sauce
- Whipped Cream for serving

Instructions

1. In a medium bowl, mix the sweetened condensed milk, the regular milk, vanilla, and eggs with a whisk until smooth. Keep whisking until you can not feel the heaviness of the sweetened condensed milk on the bottom of the bowl.
2. Add 2 tablespoons of the Caramel Sauce to each ramekin, swirl around with a back of a spoon, to coat all sides.
3. Add the milk mixture to the ramekins, I only filled them up to the inner lip, so it would be easier to remove later. Depending on the size of your ramekins you may have extra flan mixture.
4. Add the ramekins to the slow cooker. Depending on the size of your ramekins, you will have to stack (balance) these carefully. I usually do 4 at the bottom then stack the remaining two on top.
5. VERY IMPORTANT! Add about an inch of water to the slow cooker around the bottom layer of ramekins.
6. Cover, and cook on HIGH for 1 hour and 45 minutes, this is when I check on the flans. The flans are ready when they begin to puff slightly on the edges. The center will be jiggly but not liquidy. (took me about 2 1/4 hrs)
7. Remove the flans carefully with a pot holder . Put the flans of a wire rack to cool in the fridge for 3 or more hours.
8. After the flans have chilled completely, take a knife and swirl around the edge of the ramekin, and flip over on a serving plate.
9. Top each serving of flan with whipped cream. The spray can of whipped cream is actually really good on these, this is what restaurants do. Do this right before serving for this type of whipped cream melts within a few minutes.

Tips and Tricks:

- Before you flip the flan onto a plate, briefly set the bottom of the ramekin in hot water. The caramel will melt slightly and have a silkier appearance.
- Make these individual flans the day before for stress-free entertaining.
- These flans last about a week in the fridge but taste best if you eat within 3 days.